



1. General product information

Description	
Product name and net contents:	Oyster Sauce 1000 ml (Oyster Sauce No.2, date of sample 30/1/14)
General description:	Dark Brown
Heuschen & Schrouff article number: (to be completed by H&S)	

1.1 General requirements

Products must comply to EU standard, for further detail please read appendix II

2. Product Composition

2.1 Component list

Give the exact recipe before processing in declining order. Composite ingredients must be mentioned completely (e.g. breadcrumbs; water, yeast, wheat, salt). Give the full name of any additive, including technical additives used and the E-number.

Specify the raw material for vegetable oils, e.g. palm oil, starch, e.g. modified corn starch, hydrolyzed protein, e.g. hydrolyzed soya protein.

Add important and relevant information about the ingredients such as quality grading (e.g. rice grade AAA), processing method used (e.g. dried apricots, parboiled rice, irradiated herbs). Total quantity of all ingredients must be 100%.

Component list		
Ingredient	Quantity (%)	Country of origin
Water	36.60	Thailand
Sugar	20.00	Thailand
Oyster Extract (Powder)	20.00	Korea
Salt	15.00	Thailand
Modified Starch	5.00	Thailand
Natural Colour (E150a)	2.00	Thailand
Distilled Vinegar 10%	1.00	Thailand
Yeast Extract	0.20	USA
Oyster Flavour	0.10	Australia
Xanthan Gum (E415)	0.10	France
Please check if the quantity is 100%	TOTAL	100%

2.2 Additives declaration

Additives declaration		
E-number	Name	Category / way of use
E150a	Caramel Colour	Colouring
E415	Xanthan Gum	Stabilizer

2.3 Ingredient declaration

Ad picture of the original artwork (Appendix I) of the export packaging or ad the artwork in a separate file.

2.4 Alcohol, halal, vegetarians

Is the product free from alcohol?	Yes / No	If no, concentration: %
Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	Yes / No	
Is this product Halal?	Yes / No	If yes, institution:
Is it mentioned on the packaging?	Yes / No	Valid until:
Is this product Kosher?	Yes / No	If yes, institution:
Is it mentioned on the packaging?	Yes / No	Valid until:
Is this product suitable for vegetarians?	Yes / No	
Is this product suitable for vegans?	Yes / No	
Is this product organic?	Yes / No	
Is this product part of a fair trade program?	Yes / No	Which program

3 Storage, shelf life, Weight and Traceability Coding

3.1 Storage conditions, Shelf life and Weight

Storage conditions & shelf life				
Storage temperature: (°C)	Target	Min	Max	Storage conditions:
	30	-	-	Room Temperature
Total shelf life: (months)	18		Max	

SECONDARY SHELF LIFE: Storage conditions & shelf life				
Storage temperature: (°C)	Target	Min	Max	Storage conditions:
	5	-	10	Once opened keep refrigerated & use within 2 weeks. Ensure lid is replaced tightly & mouth of bag is kept clean
Total shelf life: (days)	14		Max	

Weight: (consumer unit in gram/ml)	Target	Min	Max	Solid products in g, liquids in ml, Comment
	1000	1000	-	
Drained weight: (gram)	-	-	-	(if applicable)

3.2 Code for traceability and code key

Codes						
Production code (example)	X	X	XX	X	XXX	XX
Production code key (explanation production code)	Year	Month	Day	Running batch	Product	Line

4. Allergens, GMO and Irradiation

4.1 Allergen declaration

LeDa code	Allergen	Recipe without (Z) No	Recipe contains (M) Yes	May contain (recipe without) (K)	Unknown (O)
	Legal allergens				
1.1	Wheat	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.2	Rye	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.3	Barley	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.4	Oats	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.5	Spelt	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.6	Kamut	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1	*) Gluten	<input checked="" type="checkbox"/>		<input type="checkbox"/>	
2.0	Crustaceans	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.0	Egg	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4.0	Fish	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5.0	Peanuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6.0	Soy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7.0	Cow's milk	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.1	Almonds	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.2	Hazelnuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.3	Walnuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.4	Cashews	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.5	Pecan nuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.6	Brazil nuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.7	Pistachio nuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.8	Macadamia/ Queensland nuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	*) Nuts	<input checked="" type="checkbox"/>		<input type="checkbox"/>	
9.0	Celery	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10.0	Mustard	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11.0	Sesame	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12.0	Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13.0	Lupin	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14.0	Molluscs	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Additional allergens				
20.0	Lactose	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21.0	Cocoa	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22.0	Glutamate (E620 – E625)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23.0	Chicken meat	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
24.0	Coriander	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
25.0	Corn/ maize	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26.0	Legumes /Pulses	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
27.0	Beef	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
28.0	Pork	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29.0	Carrot	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

(*) Only to be used in case of cross contamination (see explanation gluten and nuts in enclosure)

4.2 Irradiation and Genetically Modified Organisms (GMO)

Products containing irradiated ingredients or ingredients obtained from GMOs must be labelled as such.

Irradiation and GMO	
Is this product (and all its ingredients) free from irradiation?	<u>Yes</u> / No
Does the product contain ingredients which are a risk for GMO (e.g. soy, maize, wheat, rice)?	Yes / <u>No</u>
Is this product (and all its ingredients) free from GMO? According to 1829/2003/EC and 1830/2003/EC	<u>Yes</u> / No

5. Sensoric examination

Sensoric examination	
Appearance / colour:	Brown Dark
Taste:	Salt and a little sweet
Odour:	Oyster Flavour
Texture / consistency:	Viscous

6. Chemical / Physical analysis

Please state chemical and physical values. The blank fields should be used for other relevant data for specific products. In "measuring frequency" the control frequency in the production shall be stated, e.g. 2 times / day. Also state the method in use.

Chemical / physical analysis						
	Target	Min	Max	UoM	Method	Measuring Freq.
PH	4.00	3.50	4.50	Value	pH Meter	Every Batch
Brix	41.0	39.0	43.0	° Brix	Refractometer	Every Batch
Dry matter	-	-	-	%	-	-
Salt	10.5	9.5	11.5	%	AOAC Official Method 960.29 (2003)	Every Batch
Aluminum	-	-	-	mg/kg	-	-
Water activity	-	-	-	Value	-	-
Toxins (if applicable)	-	-	-	mg/kg	-	-

* Also known as aqueous activity coefficient

7. Product defects

Product defects			
Defect	UoM	Defect	UoM
Foreign material (product inherent)	0%	Fluid / drip / glaze	0%
Foreign material (not product inherent)	0%	Damaged products	0%
Sand	0%	Percentage of remaining variances	0%

8. Microbiological analysis

Give microbiological values at "best before date" -BBD-. (*) M= the upper acceptable concentration of a test organism. A count above M for any sample unit is unacceptable. In sampling frequency" the control frequency in the production shall be stated, e.g. 2 times / day. Also state the used method.

Microbiological analysis				
Micro-organism	M (*)	UoM	Method	Sampling frequency
Total aerobic plate count	< 10000	cfu/g	BAM (2001)	Every Batch
Enterobacteriaceae	-	cfu/g	-	-
Coliforms	< 3	MPN/g	BAM (2002)	Every Batch
Faecal coliforms	-	cfu/g	-	-
Bacillus cereus	< 10	cfu/g	BAM (2001)	Every Year
Staphylococcus aureus	Not detected	cfu/0.1g	BAM (2001)	Every Year
Salmonella	Not detected	cfu/25g	BAM (2003)	Every Year
Listeria monocytogenes	-	cfu/g	-	-
Clostridium perfringens	Not detected	cfu/0.1g	BAM (2001)	Every Year
Yeasts	< 10	cfu/g	BAM (2001)	Every Batch
Moulds	< 10	cfu/g	BAM (2001)	Every Batch

Is the analysing firm ISO 17025 or (EN 45001 for EU) qualified?	Yes / No
Is the analysing firm ISO 9001:2000 qualified?	Yes / No

9. Nutrition declaration

Liquid products in ml, solid products in g

Nutritional Values (per 100g / <u>100ml</u> *)		
Property	Value	UoM
Energy*	559	KJ
Energy*	132	Kcal
Fat*	0	gram
-saturated fat *	0	gram
-mono unsaturated fat	0	gram
-poly unsaturated fat	0	gram
-cholesterol	-	gram
-trans fat	-	gram
-salatrim	-	gram
Carbohydrates*	32.6	gram
-sugars*	26.0	gram
-polyoles	-	gram
-erytritol	-	gram
-starch	-	gram
Fibre	0	gram
Organic acids	-	gram
Alcohol	-	gram
Protein*	0.3	gram
Salt* (=sodium x 2.5)	10.975	gram

<input type="checkbox"/> Per 100g	<input type="checkbox"/> Per 100ml
<input type="checkbox"/> Raw (unprepared)	<input type="checkbox"/> Prepared product

↓

According to cooking instruction mentioned on the package. If the nutrition declaration has been filled in for prepared product, then pls. fill in correct instructions at § 11.3. These instructions have to be mentioned on the label as well.

Other values (than per 100g / 100ml) are not allowed in EU legislation!
 * these values are mandatory according To EU 1169/2011

Is the salt content exclusively due to the presence of naturally occurring sodium?
Yes / No

Vitamins and Minerals (aplicable if mentioned on original packaging)			
Vitamins and Minerals	Amount	UoM	% of recommended daily intake according to EU 1169/2011

<p>How are the nutritional values obtained? (literature/ calculated/ analysed by certified laboratorium)</p>	
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10. Metal detection and process description

Metal detection					
Is the product metal detected?	Yes / <u>no</u>				
If yes, detection limits:	Ferrous		Non Ferrous		Stainless steel

Describe the production process (process flowchart) and mention the critical control points of the process. Complete the CCP list:



Process description	
<p>Please add process description in this area or add the process description as an appendix</p> <div style="text-align: center;"> <pre> graph TD A[Ingredient] --> B[Mixing] B --> C["Pasteurization 90°C - 95°C, 15 - 30 min"] C --> D[Filling] D --> E[Sealing] E --> F[Cooling] F --> G[Packing] G --> H[Palletizing] CCP1[CCP1] --> B CCP2[CCP2] --> C CCP3[CCP3] --> D CCP4[CCP4] --> E </pre> </div>	<p>CCP 1: Mixing</p> <p>CCP2: Pasteurization 90°C – 95°C, 15 – 30 min</p> <p>CCP3: Filling</p> <p>CCP4: Sealing</p>

11. Packaging and labeling

11.1 Preservation of consumer packaging

Packaging material and Preservation	
Packaging according to:	Regulation (EC) No 10/2011 Yes / No Regulation (EC) No 321/2011 If yes, add test rapport Regulation (EC)No1282/2011

Atmosphere packing	Yes / No
- if yes, which method is used?	
Gas packing	Yes / No
- if yes, which gasses are used?	
Vacuum packing	Yes / No
Pasteurized	Yes / No, if yes time /temperature combination: 15 – 30 min, 90°C – 95°C
Sterilised	Yes / No, if yes time /temperature combination:
Active packaging	Yes / No
- which kind is used (e.g. oxygen absorber/ silica / other sorbents.)	

11.2 Method of preparation

Describe how consumers must prepare the product. (Cooking instructions). If the nutritional values have been indicated for the prepared product, then these instructions are obligatory and have to be printed on the label.

Preparation: 150g Sliced meat, 200 g mix vegetable (carrot, mushroom, broccoli, baby corn), 2 tbsp vegetable oil, 1 tbsp Garlic chop.

1. Heat the wok until hot. Add vegetable oil.
2. Add garlic, sliced meat and vegetable stir together.
3. Add 3 tbsps Oyster Sauce stir-fry until cook.

Appendix I

Appendix II

The product must apply to the following (GMP, HACCP) general properties.

The product must be:

- produced with food additives which are allowed according to council directive (EC) No 95/2, the commission directive (EC) No 95/45 and regulation (EC) No 1333/2008
- at least the net weight must be mentioned on the packaging.
- free of pathogens, toxins of pathogens, and pathogen viruses, including protozoa of parasites and must comply with commission regulation (EC) No 2073/2005
- free of GMO ingredients according to Regulation (EC) No 1829/2003 and Regulation (EC) No 1830/2003.
- packed in non-migrate able packaging's. Regulation (EC) No 10/2011 and regulation (EC) No 321/2011
- free of residues of chemicals like cleaning agents and lubricants.
- free of pesticides, heavy metals.
- free of irradiated ingredients.
- comply with the maximum levels for nitrate, aflatoxins, ochratoxin A, patulin, deoxynivalenol, zearalenone, fumonisins, T-2 and HT-2 toxin, lead, cadmium, mercury, tin (inorganic), 3-mcpd, Dioxins, PCBs and Benzo(a)pyrene according to commission regulation (EC) No 1881/2006
- comply with legislation on biogenic aminos.
- free of harmful foreign bodies such as wood, glass, metal, plastic, etc.
- free of pest or damage by pest (insects and rodents).
- free of illegal colourings (sudan red, etc.).